

Visintini Sauvignon Blanc



THE FACTS

COUNTRY: Italy

REGION: Friuli-Venezia Giulia

APPELLATION: Colli Orientali del Friuli

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Manual harvested, destemmed, gently pressed. Fermented in stainless steel with frequent battonage.

AGING: 10 months in stainless steel

ANNUAL PRODUCTION: 10.800 bottles

THE STORY

The place where the Visintini company stands has a history dating back to the Middle Ages 1290, located on the hills south of the DOC Friuli Colli Orientali area on the border with the DOC Collio bordering the provinces of Udine and Gorizia. Various vicissitudes led Domenico Visintini to purchase the Castle of Gramogliano in 1884. In 1915, the Castle passed by succession to two of his sons: Umberto. The latter became the legitimate owner of the castle and began farming. In 1973, Umberto thought that the time had come to pass the reins to his son Andrea, who since then would have given impetus and the and the wine tradition is increasingly valued. In 2002, the company passed into the hands of the children Oliviero, Cinzia and Palmira, thus continuing the business started many years earlier.

THE ADJECTIVES

OVERALL: Dry taste, with aroma similar to the perfume.

AROMAS / FLAVORS: Aroma reminiscent of elderberry, tomato leaves, sage, green pepper, exotic fruit and pink grapefruit

THE SELLING POINTS

PAIRINGS: Spicy dishes, white meat and fish, creamy vegetable soups

